

## NOKA | SOMAKASE PREFIXE

*\$65 per guest*

### STARTERS *FOR THE TABLE:*

NIGHTMARKET CHICKEN WINGS *szechuan spiced, brown sugar, five spice*

NOKA WEDGE *little gem lettuce, tomato, chinese sausage, lardon, panko encrusted, herbed crema*

EDAMAME TOAST *kimchi sourdough, goat cheese, seven spice*

### **SUSHI COURSE +5**

\*TRUFFLE TUNA *togarashi spiced tuna, chinese black truffle, flying fish roe*

CALIFORNIA CRUNCH *chipole crab mix, avocado, cucumber, quinoa crunch*

YAMAIMO *tempura fried yam, basil, mint, yellow curry ponzu*

MUSHROOM *grilled local mushrooms, herbs, yamagobo, yuzu white miso, rice paper*

### ENTREE *CHOICE OF:*

\*FILIPINO SALMON *coconut vinegar salad, watermelon radish, crispy quinoa*

DRY AGED DUCK BREAST *plum sauce, szechuan honey carrots*

\*FILET OF BEEF 6oz - *kimchi compound butter, grilled chinese broccoli*

### SIDES

CRAB CAMPANELLE *lump snow crab, white truffle, gochujang, panko*

SWEET POTATO JEWELS *local sweet potatoes, umami butter, christopher elbow bitter chocolate*

\*XO SHRIMP FRIED RICE *pickled asian pear, mushroom, rock shrimp, xo sauce, house aioli*

KUNG PAO BRUSSELS SPROUTS *fried crisped, kung pao sauce, peanuts, furikake*

### DESSERT *CHOICE OF:*

TOGARASHI SPICED BROWNIE *sesame caramel, scoop of toasted rice cream*

VANILLA CRÈME BRÛLÉE *citrus, spun sugar*